

*C'era
una volta...*

Moscato IGP

Sweet Still White Wine

An excellent wine to pair with cream-based desserts and traditional sweets like Panettone and Colomba Pasquale, as well as dry pastries.



CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013



Moscato/ IGP Province of Pavia:

ORIGIN: Province of Pavia

VINE VARIETY: Aromatic White Moscato

SOIL: Medium-textured with calcareous marl and gypsum located around the 45° parallel north

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Pneumatic pressing and cryomaceration of the grapes, fermentation at a controlled temperature of 16°C with selected yeasts.

AGING: Temperature controlled stainless steel tanks. Natural refermentation in autoclave at 16°C. Throughout the process, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 4,5% vol.

COLOUR: Deep straw yellow with greenish reflections.

NOSE: Complex and intense, with floral hints of acacia, honey, and notes of peach, apricot, plum, and citrus.

PALATE: Sweet but balanced, fresh, rounded, with good structure.

INTERNATIONAL PAIRINGS: Apple Pie – U.S.A, Macaron – France

SERVING TEMPERATURE: 8–10°C

CURIOSITY: Spread by the Greeks and Phoenicians, the Moscato grape is a very ancient variety cultivated in this area since the 1500s. Originating from Asia Minor, it was also used by the Romans, prized for its sweet berries that were popular with bees, as documented by Pliny the Elder.